

TALK OF THE TOWN

BAR & GRILL

Boxing Day 3 Course Carvery

Starters

Butternut & Sage Soup with a Parmesan Crisp served with warm Bread Cob
Smoked Salmon & Prawns dressed with Vodka & Dill Creme Fraiche on Fresh Rocket
Duck & Blood Orange Gin Pate with Cumberland Jelly & Toasted Sourdough
Melon Fan with Winter Berries and Rhubarb & Ginger Gin Coulis

Mains from The Carvery

Roast Beef, Ham, Turkey & Pork with Yorkshire Pudding, Chestnut Pork Stuffing & Pigs
in Blankets, Potatoes Roasted in Duck Fat & a Selection of Seasonal Vegetables

Oven Baked Salmon Fillet in a Dill & Lemon Butter Sauce
or
Goats Cheese & Butternut Squash Risotto topped with Crispy Sage
(either served with the carvery selection of vegetables)

Desserts

Triple Chocolate Fudge Cake
Winter Berry and Raspberry Gin Eton Mess
Salted Caramel Cheesecake
Spiced Rum, Mascarpone & Christmas Pudding Strudel with a Cinnamon infused Cream
Selection of Cheese & Biscuits with Chutney Relish & Celery garnish

Children under 12's Menu

Starters

Butternut Soup with a Bread Roll

Melon Fan with Fruit Coulis

Prawn Cocktail

Mains

Junior Carvery Dinner

or

Chicken Nuggets, Chips & Beans

Desserts

Chocolate Brownie with a Scoop of Vanilla Ice Cream

or

Strawberry Ice Cream Sundae with Wafers
(Strawberry & Vanilla)

£29.95 per Adult - £14.95 Children Under 12's

**Please advise staff of any allergens*